

Chapter ATCP 80**APPENDIX A****3-A SANITARY STANDARDS AND ACCEPTED PRACTICES**

The following 3-A standards and 3-A accepted practices establish criteria for the sanitary construction and operation of dairy handling and processing equipment. These standards are published by the “3-A Sanitary Standards, Inc., 1451 Dolley Madison Boulevard, Suite 210, McLean, VA 22101-3850, website www.3-A.org, Telephone: (703) 790-0295, Fax: (703) 761-6284. Copies are on file with the department and the revisor of statutes. Copies may be obtained from “3-A Sanitary Standards, Inc. Online Store” at <http://www.techstreet.com>.

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3-A SANITARY STANDARDS

Doc. No.	Title (3-A Sanitary Standards for:)	Effective
01-08	Storage Tanks	11/2001
02-09	Centrifugal and Positive Rotary Pumps	11/1996
04-04	Homogenizers and Reciprocating Pumps	11/1996
05-15	Stainless Steel Automotive Transportation Tanks for Bulk Delivery and/or Farm Pick-Up Service	11/2002
10-04	Milk and Milk Products Filters Using Single Service Filter Media	11/2000
11-06	Plate Type Heat Exchangers	11/2001
12-07	Tubular Heat Exchangers	11/2003
13-10	Farm Milk Cooling and Holding Tanks	11/2003
16-05	Milk and Milk Products Evaporators and Vacuum Pans	8/1997
17-10	Formers, Fillers, and Sealers of Containers for Fluid Products	11/2002
18-03	Multiple-Use Rubber and Rubber-Like Materials Used as Product Contact Surfaces	8/1999
19-05	Batch and Continuous Freezers for Frozen Foods	11/1999
20-23	Multiple-Use Plastic Materials Used as Product Contact Surfaces	11/2004
21-00	Centrifugal Separators and Clarifiers	11/2002
22-08	Silo-Type Storage Tanks	11/2004
23-04	Equipment for Packaging Viscous Products	11/2002
24-02	Non-Coil Type Batch Pasteurizers	11/1989
25-03	Non-Coil Type Batch Processors	11/2002
26-04	Sifters for Dry Products	11/2001
27-05	Equipment for Packaging Dry Products	11/2002
28-03	Flow Meters	11/1995
29-02	Air Eliminators	11/2000
30-01	Farm Milk Storage Tanks	9/1984
31-03	Scraped Surface Heat Exchangers	11/2000
32-02	Uninsulated Tanks	8/1994
33-01	Polished Metal Tubing	11/1994
34-02	Portable Bins for Dry Products	09/1992
35-01	Blending Equipment	11/2003
36-01	Inline Rotor-Stator Mixers	11/2003
38-00	Cottage Cheese Vats	8/1997

Doc. No.	Title (3-A Sanitary Standards for:)	Effective
39-01	Pneumatic Conveyors for Dry Products	11/2003
40-02	Bag Collectors	11/2002
41-01	Mechanical Conveyors for Dry Products	11/1996
42-01	In-Line Strainers	11/1997
43-00	Wet Collectors for Dry Products	9/1997
44-03	Diaphragm Pumps	11/2001
45-02	Crossflow Membrane Modules	11/2003
46-03	Refractometers and Energy-Absorbing Optical Sensors	11/2002
47-00	Centrifugal and Positive Rotary Pumps for Pumping Cleaning and Sanitizing Solutions	11/1996
49-01	Air Driven Sonic Horns for Dry Products	11/2001
50-01	Level Sensing Devices for Dry Products	11/2001
51-01	Plug-Type Valves	11/1998
52-02	Plastic Plug-Type Valves	11/1998
53-02	Compression-Type Valves	01/2002
54-02	Diaphragm-Type Valves	11/1997
55-01	Boot Seal-Type Valves	11/1996
56-00	Inlet and Outlet Leak-Protector Plug-Type Valves	5/1993
57-01	Tank Outlet Valves	11/1996
58-00	Vacuum Breakers and Check Valves	6/1992
59-00	Automatic Positive Displacement Samplers	11/1993
60-00	Rupture Discs	9/1983
61-00	Steam Injection Heaters	11/1994
62-01	Hose Assemblies	11/1996
63-03	Sanitary Fittings	11/2002
64-00	Pressure Reducing and Back Pressure Regulating Valves	11/1993
65-00	Sight and/or Light Windows and Sight Indicators	11/1994
66-00	Caged-Ball Valves	11/1995
68-00	Ball-Type Valves	11/1996
70-01	Italian-Type Pasta Filata Style Cheese Cookers	11/2002
71-01	Italian-Type Pasta Filata Style Cheese Moulders	11/2002
72-01	Italian-Type Pasta Filata Style Moulded Cheese Chillers	11/2002
73-00	Shear Mixers, Mixers, and Agitators	11/1996
74-02	Sensors and Sensor Fittings and Connections	11/2002
75-00	Belt-Type Feeders	11/1998
78-01	Spray Devices to Remain in Place	11/2003
81-00	Auger-Type Feeders	11/1998
82-00	Pulsation Dampening Devices	11/2002
83-00	Enclosed Cheese Vats and Tables	11/2003
84-00	Personnel Access Ports for Wet Applications	11/2003
85-00	Double-Seat Mixproof Valves	11/2004

3-A ACCEPTED PRACTICES

Doc. No.	Title (3-A Accepted Practices for:)	Effective
603-06	Sanitary Construction, Installation, Testing, and Operation of High-Temperature Short-Time and Higher-Heat Shorter-Time Pasteurizer Systems	12/1992
604-05	Supplying Air Under Pressure for Contact with Product or Product Contact Surfaces	11/2004
605-04	Permanently Installed Product and Solution Pipelines and Cleaning Systems	8/1994
606-05	Design, Fabrication, and Installation of Milking and Milk Handling Equipment	11/2002
607-05	Milk and Milk Products Spray Drying Systems	11/2004
608-02	Instantizing Systems	11/2001
609-03	Method of Producing Steam of Culinary Quality	11/2004
610-01	Sanitary Construction, Installation, and Cleaning of Crossflow Membrane Processing Systems	11/2003
611-00	Farm Milk Cooling and Storage Systems	11/1994